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Virgin Mary Drink Recipe

By Colleen Graham | Updated on 09/5/22 | Tested by Renae Wilson

The Spruce Eats / Madhumita Sathishkumar

Editor's Choice

Prep: 3 mins
Cook: 0 mins
Total: 3 mins
Serving: 1 serving

4.5 stars 76 RATINGS

Add a comment

Nutrition Facts (per serving)

30	1g	6g	1g
Calories	Fat	Carbs	Protein

Show Full Nutrition Label

(Nutrition information is calculated using an ingredient database and should be considered an estimate.)

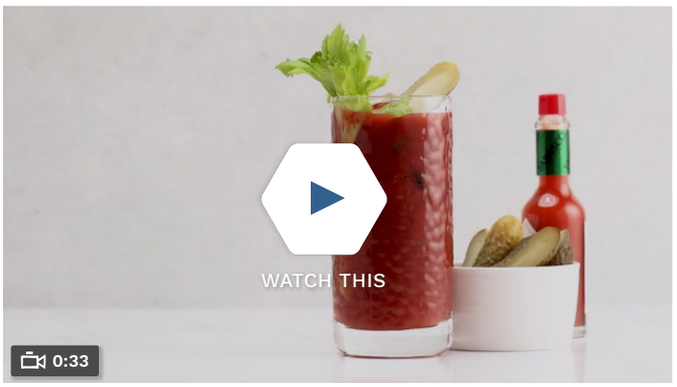
SAVE RECIPE

In the world of cocktails, a virgin mary is the nonalcoholic version of a bloody mary. It's an enjoyable way to experience the tangy, savory, spicy, and refreshing taste of the alcoholic veresion. It's also an easy and tasty beverage that can accompany any meal—brunch is always popular for these flavors—or be consumed on its own.

Making a virgin bloody mary is as easy as removing the vodka from your favorite bloody mary recipe—with our recipe, making this flavorful drink has never been easier. Use it as a brunch drink for people who cannot or choose not to consume alcohol; this mocktail is great for baby showers or as a cooling aperitif during hot summer days.

Once you pour the tomato and lemon juices, the other ingredients are simply there to ramp up the taste. You can make it as spicy or mild as you like and add other spices to bring in a different flair.

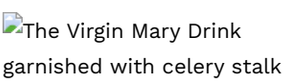
Experiment and switch up the amount of spice in your drink. Measurements are not given for the seasonings because they should be added to taste. Begin with a dash of each, stir the drink, and give it a taste. Adjust as you see fit.



Click Play to See This Non-Alcoholic Virgin Mary Drink Come Together

A Note From Our Recipe Tester

"Perfect for brunch! Nice spice level." —Renae Wilson

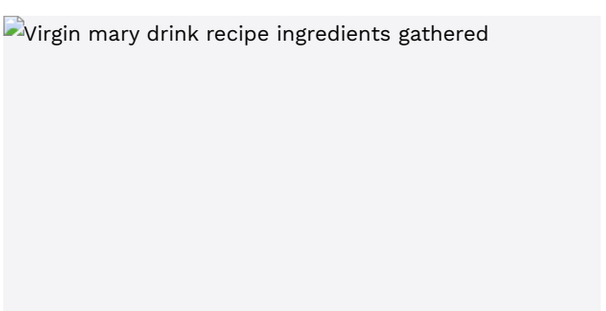

The Virgin Mary Drink garnished with celery stalk

Ingredients

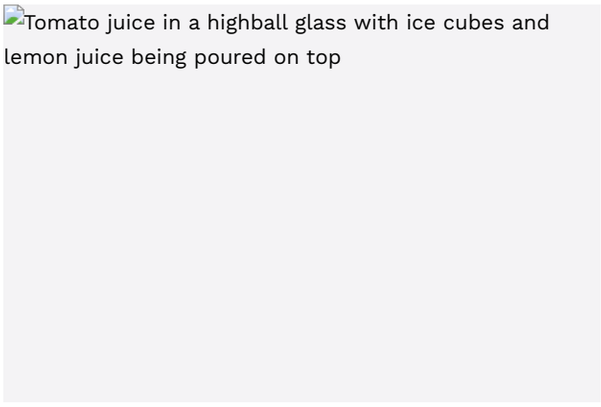
- 3 ounces tomato juice
- 1/2 ounce lemon juice
- 1 dash Worcestershire sauce
- 1 teaspoon celery salt
- Freshly ground black pepper
- 2 dashes hot sauce, such as Tabasco or Cholula
- 1 stalk celery, for garnish
- 1 pickle spear, for garnish

Steps to Make It

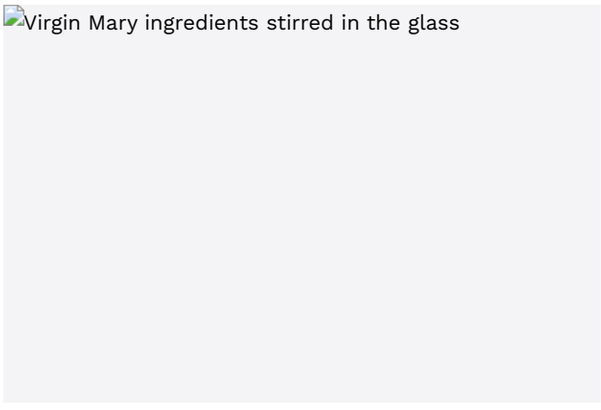
01 Gather the ingredients.


Virgin mary drink recipe ingredients gathered

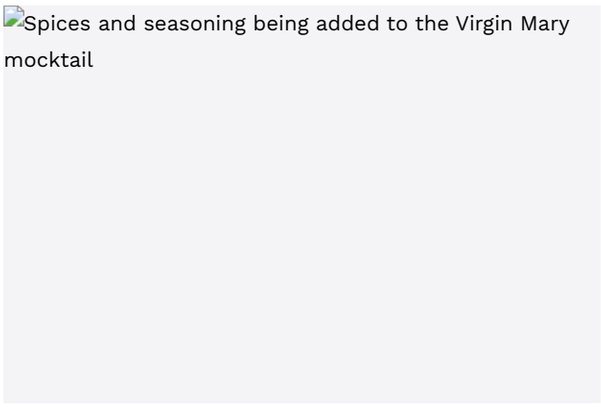
02 Pour the tomato juice and lemon juice into a highball glass filled with ice cubes.



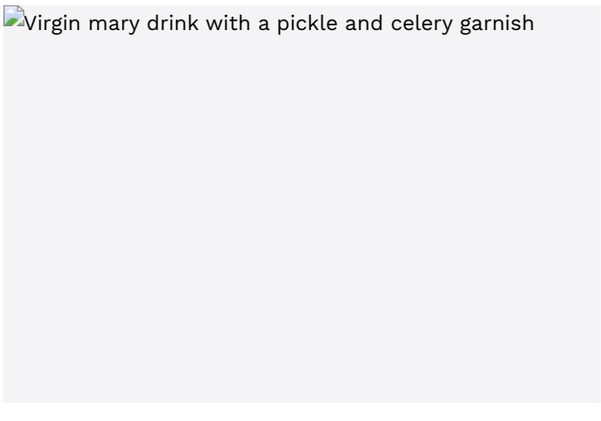
03 Mix well.



04 Add the Worcestershire sauce, salt, pepper, and hot sauce to taste.



05 Garnish with the celery stalk or pickle spear if using. Serve and enjoy!



What's the Difference Between a Virgin Mary and a Virgin Caesar?

The origins of these two drinks are different. The virgin mary, a nonalcoholic version of the bloody mary, is American, whereas the virgin caesar, the nonalcoholic version of a bloody caesar, is Canadian. Additionally, the bloody mary is a tomato juice-based drink while the caesar uses Clamato juice instead.

Choose the Right Tomato Juice

The majority of drinkers will choose to buy tomato juice at the store instead of making it at home. But because tomato juice *is* the virgin mary, choosing the right one ensures the success of your drink. Take into consideration the following:

- Many cheap tomato juices have unnatural ingredients, dyes, and preservatives aimed at increasing their shelf life. Opt for an organic tomato juice instead, and try not to buy tomato juices from concentrate (a mix of tomato paste and water).
- Be mindful of the sodium content. Salt is used as a natural preservative and many tomato juices include a lot of it, so choose a lower sodium version, especially if you're serving pregnant women[1] .
- Many tomato juices are sold in cans and are difficult to reseal. To prolong your juice's freshness, pour the juice into an airtight container, or consider buying smaller cans. Producers such as Sacramento Tomato Juice (aka Red Gold) sell packs of 5- to 6-ounce cans, which is perfect for a single virgin mary serving for one or two people.
- If you have the time to make your own juice, choose large tomato varieties such as beefsteak, Black Krim, red heirloom, or small and sweet cherry tomatoes. Remove the stems and use your electric juicer, or chop tomatoes into quarters and muddle them by hand. Strain out seeds after using either of these methods.

Variations

Our recipe is just the foundation for a great virgin mary drink. Additional spices can be added to suit your individual taste and, just like a bloody mary, everyone can concoct their own "perfect" virgin mary. Try and experiment with additional ingredients, like horseradish, wasabi, ginger (muddled fresh or ground), cayenne pepper, smoked salt or liquid smoke, paprika, garlic powder, nutmeg, or your favorite all-purpose seasoning.

How to Store a Virgin Mary

If you are planning on mixing up a big batch of the drink, store it in the refrigerator for up to a week. Always keep it at 40 F or below and don't let it sit outside for more than a few minutes while pouring.

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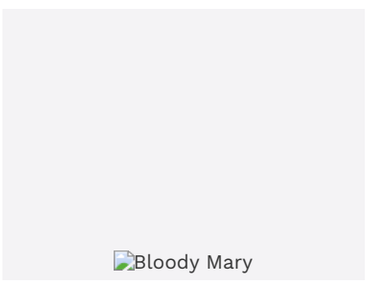


VODKA COCKTAILS

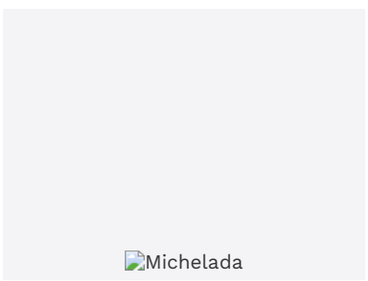
The Best Bloody Mary

3 MINS

COCKTAILS

Beet and Aquavit Bloody Mary

70 MINS



BREAKFAST DRINKS

Mexican Michelada Bloody Mary Recipe

10 MINS

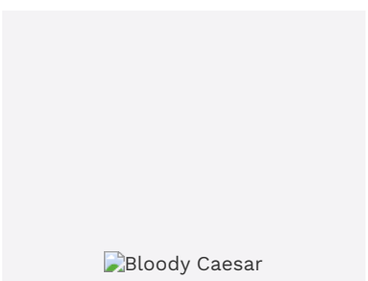
VOICES

The 4 Worst Things I've Ever Witnessed While Working the Brunch Shift

BEER

Red Beer (Red Eye)

3 MINS



VODKA COCKTAILS

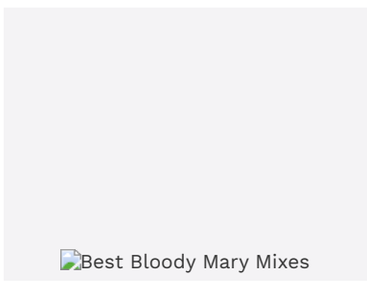
Bloody Caesar

3 MINS

MEXICAN FOOD

Michelada

5 MINS



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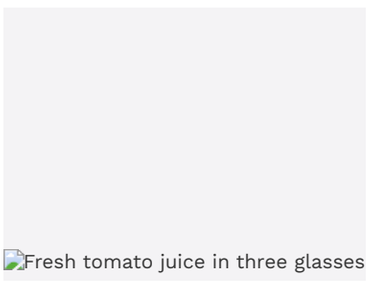
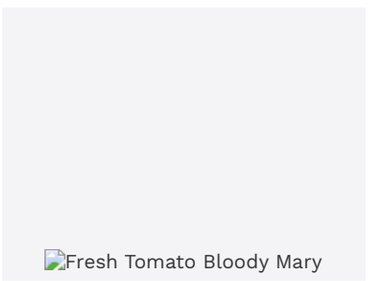


TOMATOES RECIPES

Fresh Tomato Juice

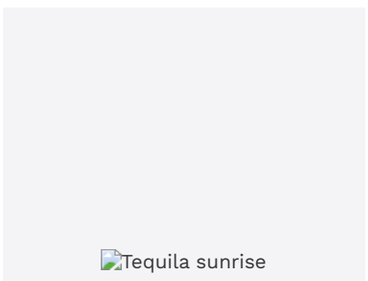
55 MINS



GIN COCKTAILS

Fresh Tomato Bloody Mary

20 MINS



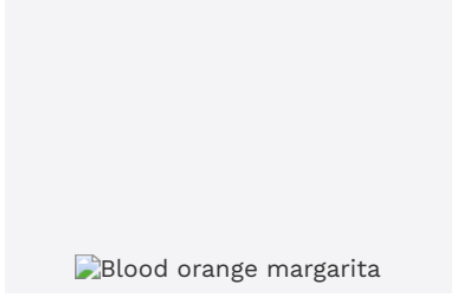
BREAKFAST DRINKS

20 Best Brunch Cocktails

COCKTAILS

Crazy Bloody Mary

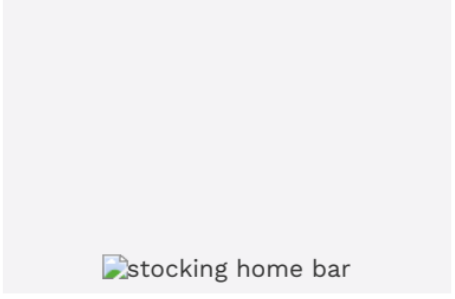
45 MINS | ★★★★½



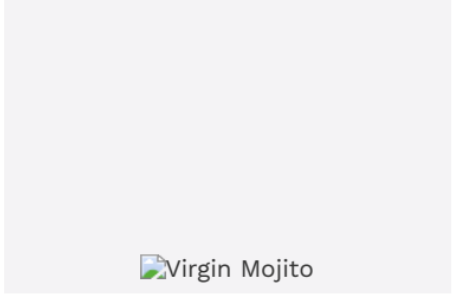
TEQUILA COCKTAILS

Bloody Margarita

3 MINS | ★★★★★



How to Stock Your Home Bar



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